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WOLFGANG PUCK

USE & CARE

1LB Breadmaker with Gift Boxes

LIFE IS ABOUT BALANCE AND EATING WELL

Wolfgang Puck

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit, contact Consumer Relations for service PHONE: 1-800-275-8273 or visit our website at wphousewares.com

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BBME0015 Printed in China REV 4.0

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wolfgang puck Bistro collection

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully.
2. To protect against electrical shock, do not immerse cord, plug, or any other part of this bread maker, in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
5. Do not use or operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
6. The use of accessory attachments not recommended or sold by the manufacturer may cause injuries.
7. Do not use outdoors.
8. Do not let the power supply cord hang over the edge of table or counter, or touch hot surfaces.
9. Do not place the appliance on or near hot gas or electric burners, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids or content.
11. To disconnect, turn any control “off”, then remove plug from wall outlet. Grip plug and pull from wall outlet. Never pull on the cord.
12. Do not use the Breadmaker for other than intended use.
13. Avoid contacting moving parts during operation.
14. To reduce risk of electric shock, cook only in removable container.
15. Use extreme caution when removing hot container with food.
16. Do not clean with scouring pads. Pieces can break off the pad an touch electrical parts, creating a risk of electric shock.
17. Do not store in breadmaker any material, other than manufacturers recommended accessories nor insert any utensils, as they may create risk of fire or electric shock.
18. Do not touch hot surfaces. Use handles or knobs and/or potholders.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

Additional Safety Information

SHORT POWER CORD

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **Do not attempt** to modify the plug in any way.

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Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

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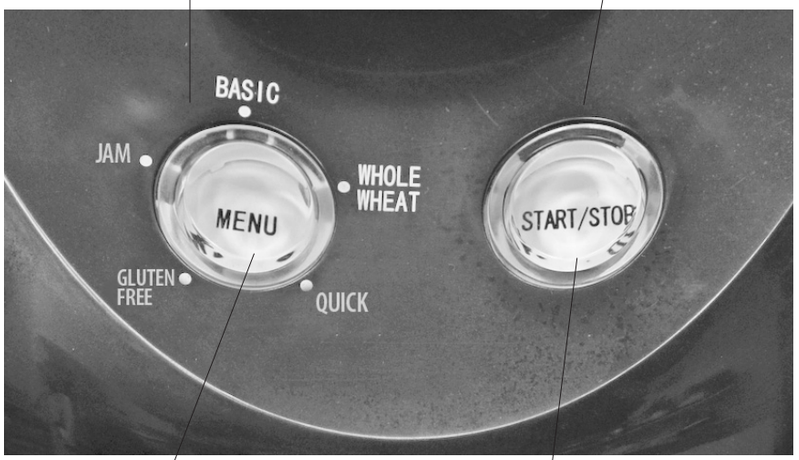
Know Your Breadmaker

Know Your Control Panel

There are five LED lights under the indicator cover

There are four LED lights under the indicator cover



This button is used to choose the program

The button is used to start and stop the program

About Your Breadmaker

- The Breadmaker makes 1lb loaves of bread
- The single paddle bread pan makes traditional shaped bread.
- The Breadmaker has 5 pre-programmed settings, Basic, Whole Wheat, Quick, Gluten Free, and Jam
- The Fruit and Nut Beep signals when it is time to add extra ingredients such as fruits, nuts, or chips. It will maintain ingredients shape and texture rather than be chopped up by the kneading blade.
- The viewing window allows you to watch the bread making process.
- The breadmaker will automatically switch to KEEP WARM at the end of the baking process for up to 60 minutes.
- The Breadmaker is designed with a cool–touch exterior.
- The Breadmaker has POWER LOSS MEMORY, which resumes the cycle where it left off when as long as the power is not out longer than 15 minutes.
- Do not cover the Breadmaker with towels or other materials that will prevent steam from escaping. Some steam from vents is normal.
- Do not place any objects on top of the Breadmaker.
- Unplug the unit and wait until it cools, then remove any spilled ingredients or crumbs from the baking chamber of the Breadmaker by wiping with a damp sponge or cloth. See Care and Cleaning, page 14.

IMPORTANT: Always add ingredients in the order they are specified in the recipe. For best results, accurate measuring of ingredients is vital. Do not put larger quantities than recommended into the baking pan as it may produce poor results and may damage the Breadmaker. To clear a program after you have started it, push the START/STOP button until you hear a beep and then you can enter another program.

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Before Your First Use

Enjoy using your Wolfgang Puck Breadmaker. Before your first use, please take a few minutes to read this Instruction Manual and keep it handy for reference. Please pay particular attention to the safety instructions we have provided for your protection.

Carefully unpack the Breadmaker and remove all packaging materials. Clean your breadmaker and parts according to the Care & Cleaning section of this manual. Plug the cord into a 120-volt AC outlet. The cord length of this Breadmaker was selected to reduce the possibility of tangling or tripping over a longer cord. If more cord is needed, use a UL certified extension cord rated no less than 15 amperes and 120 volts. The longer cord should be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over.

Setting Descriptions

BASIC

This setting is used for breads that primarily use white flour, although some recipes may include small amounts of whole grain flour. This is the best setting to use when experimenting with different bread recipes in your Breadmaker.

WHOLE WHEAT (also MULTI-GRAIN)

This setting is used for recipes with significant amounts of whole wheat, rye flour or bran. It begins with a rest period during which the flours or grains absorb the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. The settings have an extra rise cycle to allow heavy wheat and grains to expand. Generally, whole wheat and multi-grain breads are shorter and denser than Basic breads.

QUICK

These breads have the shortest mixing time and are always leavened with baking powder or baking soda. Use for banana breads, coffee cakes and pound cakes.

GLUTEN FREE

This setting is used for kneading, rising, and baking gluten-free bread using gluten-free flours in place of standard bread flour.

JAM

Use this setting for making jam from fresh fruits.

KEEP WARM (automatic at end of baking cycle – no button to press)

Bread can be automatically kept warm for up to 60 minutes after baking. When the breadmaker is in the Keep Warm cycle the four LED lights under the Start/Stop button will blink. To cancel the Keep Warm cycle press the START/STOP button for 3-5 seconds.

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Using Your Breadmaker

Figure 1

Figure 2

These are instructions for bread baking only- not the JAM cycle. The bread settings in this unit will combine ingredients, knead, and make bread from start to finish automatically.

The recipes included with this booklet have been thoroughly tested to ensure best results. Recipes have been created especially for this breadmaker and may not produce acceptable results in other similar bread making machines.

1 Open the lid and remove the baking pan by turning slightly counter-clockwise and then up and out (see Figure 1). It is important to remove the baking pan from the unit when putting ingredients into the pan. This will prevent accidentally spilling ingredients into the baking chamber.

WARNING: Place your Breadmaker where it is level, stable, and secure. Ingredients spilled in baking chamber can cause fire when ignited by the heating element.

2 Attach the kneading blade onto the shaft inside the baking pan by lining up the flat side of the blade with the flat side of the shaft. Push the blade firmly onto the shafts .

NOTE: Be sure to set the kneading blade firmly in place to prevent the blade from coming off during operation, which may affect the kneading or mixing. Be sure the shaft is clean of any residue (i.e. dough). This will ensure the kneading blade will fully fit into place and prevent the blade from sticking to the shaft.

3 Select a recipe from the recipe section of this booklet. When following the recipes:

a. Measure ingredients carefully and accurately. To measure liquids, use a see-through liquid measuring cup and check the measurement at eye level. When measuring dry ingredients, use a standard dry measuring cup and level the ingredients with a straightedge knife. Slightly inaccurate measurement can make a difference in results. Use standard measuring spoons and level off with a straightedge knife.

b. Always add ingredients into the baking pan in the order listed.

c. Always add yeast last. Be careful not to mix the yeast with any of the wet ingredients, especially when using the delay time function feature. Otherwise, the bread may not rise properly.

Using Your Breadmaker cont.

Breadmaker Tip: After 5 minutes of kneading, open the lid of the breadmaker and check the dough consistency. The dough should form a soft, tacky ball. If too dry, add liquid. If too wet, add flour. Additional liquid or flour should be added in 1/2 - 1 tablespoon increments.

4 Place the baking pan back into the unit with the pan at a slight angle. Press the pan down and turn slightly clockwise to lock into place. (see Figure 2)

Note: If the baking pan is not installed properly or firmly clicked into place, the kneading blades will not operate.

5 Close the lid. Connect the plug to a 120-volt AC-only outlet. You will hear a short beep.

6 Choose the correct setting for your recipe by pressing the MENU button. Each time MENU is pressed you will hear a beep and the corresponding LED light will illuminate.

Note: The Whole Wheat settings begin with a rest period during which the flour or grains absorb the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. There is no blade action during this period.

7 Press the START/STOP button to begin. To cancel a program once you have started it, press the START/STOP button for 3 - 5 seconds until you hear a beep. You can now reprogram the machine.

8 The Breadmaker is designed with a KEEP WARM feature that automatically begins when the bake time is completed. This will continue for up to 60 minutes after baking is complete. During this time, the Breadmaker's heating elements will remain on at low power to keep the bread warm. You may remove the baking pan at any time during the KEEP WARM cycle. To turn off the KEEP WARM feature before the 60 minutes are up, simply press the START/STOP button for 3-5 seconds until you hear a beep. UNPLUG THE UNIT WHEN FINISHED. Never leave the unit plugged in when not in use.

9 The Breadmaker has a convenient viewing window so that you may watch the progress of the bread as it is mixed, kneaded, and baked. Occasionally, some moisture may form in the window during baking. You may lift the lid to look inside during mixing and kneading stages. However, DO NOT OPEN THE LID DURING THE BAKING CYCLE, (approximately the last hour) as this may cause the bread to collapse.

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Using Your Breadmaker cont.

10 To remove the bread from the baking pan, use pot holders or oven mitts and pull up on the side handle. Place the bread pan on a wire cooling rack for 10 - 15 minutes. Turn the pan upside down and shake the bread out and place the bread onto a wire cooling rack. You can remove the bread from the bread pan immediately after the baking cycle; however, it will require more effort to remove it. If you have difficulty removing bread from the baking pan, slide a flat rubber or plastic spatula along the sides of the pan to loosen the loaf. Turn the pan over and shake the loaf out.

Caution: The baking pan has a nonstick finish so the bread should come out easily. Do not use metal utensils to remove bread as they may scratch the nonstick surface.

11 Allow the bread to cool before slicing. If the kneading blade remains in the bottom of the baking pan, fill the baking pan with hot water to loosen it . If the kneading blade remains in the bottom of the bread, use the blade removal tool to remove. Do not use a knife or any other sharp metal object as it will scratch the nonstick coating on the kneading blade.

Caution: Always check to see where the kneading blade is when removing a baked loaf of bread. If it remains stuck in the bread, you may damage it by cutting into it while slicing.

Tip: Fill pan with warm water immediately after removing bread to prevent blade from sticking to shaft.

Slicing and Storing Bread

For best results, place bread on a wire rack and allow to cool 15 to 30 minutes before slicing. Use an electric knife or serrated bread knife for even slices.

Store unused bread tightly covered (re-closable plastic bags or plastic containers work well) at room temperature for up to three days. For longer storage (up to one month), place bread in a tightly covered container in the freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercially made bread.

Leftover slightly hardened bread may be cut into 1/2–inch or 1-inch cubes and used in recipes to make croutons, bread pudding, or stuffing.

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Care and Cleaning

CAUTION: To prevent electrical shock, unplug the unit before cleaning. Allow the Breadmaker to cool before cleaning. Do not immerse or splash either the body or lid in any liquid as this may cause damage and/or electric shock.

For best performance and maintenance, clean the Breadmaker after each use as follows:

Outer Body, Lid, and Baking Chamber

Wipe the lid and outer body of the unit with a damp cloth or slightly damp sponge. Use a damp sponge or cloth to wipe out any flour, crumbs, or other materials from the baking chamber. Dry thoroughly.

Baking Pan and Kneading Blade

Both the baking pan and kneading blade have nonstick surfaces. Do not use any harsh cleansers, abrasive materials, or utensils that may scratch the surfaces. Over time, the nonstick surface may change in appearance due to moisture and steam. This is normal and has no effect on its use or quality.

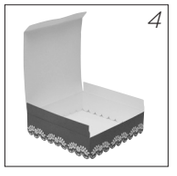
Remove the baking pan and kneading blade from the baking chamber before cleaning. Wash both in warm soapy water and dry thoroughly. If the kneading blade get stuck, fill the baking pan with hot water and soak for 30 minutes or until they loosen and can be removed easily. If the hole in the kneading blade becomes clogged, carefully clean it out with a wooden or plastic toothpick.

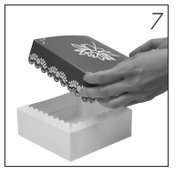
CAUTION: Never use any of the following to clean your Breadmaker: Paint Thinner, Benzene, Steel Wool Pads, Polishing Powder or Chemical Dust cloths. DO NOT place any part or parts of the bread maker in the dishwasher.

STORING THE UNIT

Be sure to dry all parts before storing including the viewing window. Close the lid, and do not store anything on top of the Breadmaker.

Gift Box Assembly Instructions





1. Place white box bottom on table with scalloped side down
2. Bend side tabs into box
3. Close bottom box flap
4. Place red cover on table with scalloped side down
5. Bend side tabs into box
6. Fold top cover into box
7. Place bottom white box on table with scalloped side up, bend scalloped sides of white box in (do not bed scalloped sides of red box) Place red box cover onto box

The assembly instructions for the small box are the same for large box. Tissue paper is provided to place in bottom of box if so desired. Decorative ribbon provided can be placed around box.

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Breadmaker Cycle Times

Menu	Total Time	Knead 1	Rise 1	Knead 2	Rise 2	Rise 3	Bake
1. Basic	2 hr 45 min	0:10	0:25	0:10	0:35	0:45	0:40
2. Whole Wheat	3 hrs 28 min	0:10	0:35	0:10	0:48	0:60	0:45
3. Quick	1 hr 9 min	0:09	0:03	0:02	--	--	0:55
4. Gluten Free	1 hr 49 min	0:09	0:05	0:02	0:48	--	0:45
5. Jam	1 hr 20 min	0:15	--	--	--	0:45	0:20

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Troubleshooting

Problem	Cause	Solution
Smoke appears from the ventilation hole during the baking process	During initial use special protective oils are burning off the heating element, or ingredients have spilled onto the heating elements in the bottom of the chamber	After first use all protective substances will have burned off the heating elements and require no maintenance. If ingredients have spilled onto the heating elements, unplug your Breadmaker and allow it to completely cook. Wash the heating element off with a damp cloth (no soap) and allow to dry thoroughly
Bottom crust is too thick and chewy	Breadmaker was kept in the bread machine too long after completion of the bread making cycle and keep warm cycle has elapsed.	Do not allow bread to stay in the Breadmaker more than I hour after completion of the bread making cycle
It is difficult to remove the bread from the pan	Kneading blade is stuck to the bread pan	Allow the Bread Pan to sit on a cooling rack for 10 - 15 minutes before attempting to remove the bread. After removing the bread put hot soapy water in the pan and allow to sit for 10 minutes to loosen the kneading blades from the shaft. Always ensure that your Bread Pan shaft and kneading blades are completely clean before baking a new loaf of bread
Ingredients have not stirred evenly and the loaf of bread is not baked properly	Several issues can cause this to occur. The wrong MENU cycle was used for the type of bread you are making, during the baking and rising cycles the lid was opened continuously, or left open, or the ingredients was placed in the pan in the wrong order, or wrong volume	Select the proper MENU function, Do not open the cover excessively, keep the cover closed during the bread making process, always use liquid ingredients first, then dry. Ensure that you are measuring the ingredients accurately.
Motor is making noise but the bread is not kneading	Kneading blade is not in the Bread Pan, the Bread Pan is not properly placed into the housing, or too much dough has been added to the pan	Ensure the kneading blade has been properly placed onto the shaft before adding ingredients, ensure that the Bread Pan is properly locked into place in the housing, never exceed the recommended amount of flour in the Bread Pan
Bread has risen over the pan and is pushing the lid open	Too much yeast, flour, or water was added to the batch, or the temperature is too high	Check the recipe measurements, always allow the machine to cool down at least 15 minutes in between batches
Bread size is too small or bread is not rising	No yeast, or not enough yeast was added to the pan, yeast is expired, water temperature is too high	Ensure that the ingredients are measured properly and that the yeast has not expired

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Recipes

Easy White Sandwich Bread

Makes 1 Loaf

INGREDIENTS

1/2 cup room temperature water
1/4 teaspoon apple cider vinegar
1 1/2 teaspoons granulated sugar
1 1/2 teaspoons kosher salt
2 teaspoons vegetable oil
1 1/3 cups unbleached bread flour
1 1/4 teaspoons bread machine yeast

METHOD

1. Combine ingredients in the Bread Pan in order listed; close lid.
2. Press BASIC.
3. Press START.
4. Allow finished bread to cool for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

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All-American Wheat Bread

Makes 1 Loaf

INGREDIENTS

1/3 cup room temperature water
1 tablespoon olive oil
1 tablespoon honey
1 large egg
1 tablespoon powdered milk
1 1/2 teaspoons kosher salt
1/3 cup 100% whole wheat flour
1 cup unbleached bread flour
3/4 teaspoon bread machine yeast

METHOD

1. Combine ingredients in Bread Pan in order listed; close lid.
2. Choose WHOLE WHEAT.
3. Press START.
4. Allow finished bread to rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Chocolate Yeast Bread

Makes 1 Loaf

INGREDIENTS

1/4 cup water, at room temperature
2 tablespoons unsalted butter, melted
2 tablespoons granulated sugar
1 large egg
1 teaspoon vanilla extract
1/2 teaspoon butter vanilla extract
2 tablespoons powdered milk
1 teaspoon kosher salt
3 tablespoons good quality cocoa
1 1/3 cups unbleached bread flour
3/4 teaspoon bread machine yeast

METHOD

1. Combine ingredients in the Bread Pan in order listed; close lid.
2. Press QUICK.
3. Press START.
4. Allow finished loaf to cool for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

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Hawaiian Quick Bread

Makes 1 Loaf

INGREDIENTS

1/3 cup room temperature water
1/2 teaspoon vanilla extract
1/2 teaspoon fresh lemon zest
1/2 teaspoon fresh orange zest
1 large egg
2 tablespoons unsalted butter, melted
2 tablespoons powdered milk
1 teaspoon kosher salt
2 tablespoons granulated sugar
1 1/3 cups unbleached bread flour
1 teaspoon bread machine yeast

METHOD

1. Combine ingredients in the Bread Pan in order listed; close lid.
2. Press BASIC.
3. Press START.
4. Allow finished bread to rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Gingerbread Cake

Makes 4-6 servings

INGREDIENTS

1/3 cup buttermilk
1/4 cup unsalted butter, melted
1/3 cup molasses
1 large egg
1/3 cup light brown sugar, packed
1/4 teaspoon baking soda
1 teaspoon each ground ginger, cinnamon and clove
3/4 cup unbleached all purpose flour
1/2 teaspoon kosher salt

METHOD

1. Combine ingredients in the Bread Pan in order listed; close lid.
2. Press QUICK.
3. Press START.
4. After 5 minutes of mixing check to see that ingredients are well combined.
5. Allow finished cake to rest in pan for 10 minutes before removing.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

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Brownies

Makes 6 brownies

INGREDIENTS

1/2 cup unsalted butter, melted
1 cup granulated sugar
2 large eggs
1/4 teaspoon kosher salt
1/2 teaspoon vanilla extract
1/4 cup good quality cocoa
1/2 cup unbleached all purpose flour

METHOD

1. Combine ingredients in the Bread Pan in order listed; close lid.
2. Press QUICK.
3. Press START.
4. After 5 minutes check to see that all ingredients are mixed in.
5. Let rest for 10 minutes after baking before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Gluten Free Buttercrust Bread

Makes 1 Loaf

INGREDIENTS

3/4 cup room temperature water
1/2 teaspoon apple cider vinegar
2 tablespoons unsalted butter, melted
2 large eggs
3 tablespoons powdered milk
2 tablespoons granulated sugar
1/2 cup corn starch
6 tablespoons garfava flour,
a mixture of garbanzo bean and fava bean flours
1/8 cup sorghum flour
1/2 cup tapioca starch flour
1 1/2 teaspoons xanthan gum
1 1/2 teaspoons unflavored gelatin
1 1/2 teaspoon kosher salt
1 tablespoon bread machine yeast

METHOD

1. Add first 4 ingredients to the Bread Pan.
2. Whisk remaining ingredients together in a medium bowl using a hand whisk. This is important because the xanthan gum and gelatin need to be evenly distributed with the flours or they will clump and cause hard lumps in the finished bread.
3. Pour batter into Bread Pan and close lid.
4. Press GLUTEN FREE.
5. Press START.
6. Allow finished bread to rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

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Gluten Free Garlic-Herb Bread

Makes 1 Loaf

INGREDIENTS

1/2 cup plus 1 tablespoon water
1/8 cup olive oil
1 teaspoon cider vinegar
2 large eggs
2 teaspoons tamari
3 cloves garlic, chopped
1/4 cup yellow onion, chopped
1 tablespoon fresh rosemary, chopped
1 teaspoon fresh thyme, chopped
5 - 6 fresh basil leaves, torn
1 1/2 teaspoons kosher salt
1 cup brown rice flour
2 1/2 tablespoons potato starch flour
2 1/2 tablespoons tapioca starch flour
2 1/2 tablespoons garfava flour,
a mixture of garbanzo bean and fava bean flour
1 tablespoon powdered egg whites
1 tablespoon granulated sugar
1 teaspoon xanthan gum
1 teaspoon unflavored gelatin
2 teaspoons bread machine yeast

METHOD

1. Add first 5 ingredients to the Bread Pan.
2. Prepare vegetables and set aside.
3. Whisk remaining dry ingredients together in a medium bowl using a hand whisk. This is important because the xanthan gum and gelatin need to be evenly distributed with the flours or they will clump and cause lumps in the finished bread. Add this mixture to the Bread Pan.
4. Add vegetables to the Bread Pan; close lid.
5. Press GLUTEN FREE.
6. Press START.
7. Allow finished bread to rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Gluten Free Brownies

Makes 6 brownies

INGREDIENTS

1/2 cup unsalted butter, melted
1 cup granulated sugar
2 large eggs
1/8 teaspoon kosher salt
1/2 teaspoon vanilla extract
1/4 cup good quality cocoa
1/8 cup sweet rice flour
2 1/2 tablespoons tapioca flour
2 1/2 tablespoons cornstarch
1 teaspoon potato flour
1/4 teaspoon unflavored gelatin
1/4 teaspoon xanthan gum

METHOD

1. Add first 5 ingredients to the Bread Pan.
2. Whisk remaining ingredients together in a medium bowl using a hand whisk. This is important because the xanthan gum and gelatin need to be evenly distributed with the flours or they will clump and cause hard lumps in the finished bread.
3. Pour flour mixture into Bread Pan; close lid.
4. Press QUICK.
5. Press START.
6. Let finished brownies rest for 10 minutes before removing from pan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

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Cantaloupe Jelly

Makes about 3 cups

INGREDIENTS

1 1/2 cups pureed fresh cantaloupe
3 cups granulated sugar
1 1/2 teaspoons citric acid or 2 tablespoons fresh lemon juice
2 pouches (3 ounces each) liquid fruit pectin

METHOD

1. Combine ingredients in the Bread Pan in order listed; close lid.
2. Press JAM.
3. Press START.
4. When jam is finished store in jars and refrigerate for up to 3 months or freeze for up to 1 year.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Cherry Jam

Makes about 3 cups

INGREDIENTS

1 1/2 cups pureed fresh tart red cherries (not dark cherries)
3 cups granulated sugar
1 1/2 teaspoons citric acid or 2 tablespoons fresh lemon juice
2 pouches (3 ounces each) liquid fruit pectin

METHOD

1. Combine ingredients in the Bread Pan in order listed; close lid.
2. Press JAM.
3. Press START.
4. When jam is finished store in jars and refrigerate for up to 3 months or freeze for up to 1 year.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

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Pineapple Jam

Makes about 3 cups

INGREDIENTS

1 1/2 cups pureed fresh pineapple
3 cups granulated sugar
1 1/2 teaspoons citric acid or 2 tablespoons fresh lemon juice
2 pouches (3 ounces each) liquid fruit pectin

METHOD

1. Combine ingredients in the Bread Pan in order listed; close lid.
2. Stir to combine; close lid.
3. Press JAM.
4. Press START.
5. When jam is finished store in jars or containers and refrigerate for up to 3 months or freeze for up to 1 year.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use,we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty,
call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.